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Reese's® Peanut Butter Cups

The first Top Secret Recipes book features a version of this clone recipe for America's most beloved candy creation.

That recipe now sits in just about every collection of “copycat” recipes passed around the Web. But since 1993, I've learned a few things about the delicate science of Reese's Peanut Butter Cup cloning. You know, stuff like: “Never clone peanut butter cups while crossing a busy intersection,” and “Don't clone peanut butter cups while under a tall tree in the rain.” These are the sort of handy

tips that you don't find anywhere else on the Internet.

These are the things that come with experience, perseverance and a long, complicated thought process. Over seven years have passed, and I figured perhaps it was time to share some of the more useful of these discoveries with all you great folks here on the site. Now when you make your Reese's clones, you'll know to use reduced-fat peanut butter for a better texture. Now when you're craving that delicate combination of flavors, you'll know to get out the scissors to trim muffin cups for the chocolate.

This is the improved recipe right here, authorized, and in its entirety! Now you can forget all about that other Reese's clone formula.

Although, you might want to keep in mind the thing about the busy intersection.

12 paper muffin cups

One 12-ounce pkg. milk chocolate chips
1 cup reduced-fat peanut butter 1/2 cup
powdered sugar

1/4 teaspoon salt

Paper muffin cups and chocolate —
what a glorious day!

1. Cut the top half off of the muffin cups so that they are shallower.
2. Pour the chocolate chips into a glass bowl and melt them in the microwave:

Microwave at 50% power for 2 minutes. Stir the chips gently, and let them sit for a minute or so. If the chocolate needs more melting, microwave those chippies again at half power for 30 seconds. Stir gently. Continue the process, stirring gently as you go. But be very careful not to overcook the chocolate or it'll seize up on you like day old Carolina roof tar.

3. Using a teaspoon, spoon a portion of the chocolate into the middle of a muffin cup. Draw the chocolate up the edges of the cup with the back of the spoon. Coat the entire inside of the muffin cup with chocolate and place it into a muffin tin. Repeat with the remaining muffin cups and then put the whole muffin tin in the

fridge so that the chocolate hardens.

4. Combine the reduced-fat peanut butter, powdered sugar and salt in a medium bowl.

5. When the chocolate in the muffin cups has hardened, pop the sweetened peanut butter into the microwave oven on full power for 1 minute. This will soften up the peanut butter so that it easily flows into the cups.

6. Spoon a small portion of peanut butter into each of the chocolate-coated cups. Leave room at the top for an additional layer of chocolate, which we'll add later. Pop the candy back in the refrigerator to harden the peanut butter.

This should take an hour or so.

7. When the peanut butter filling has hardened, re-melt the chocolate chips in the microwave on half power for 30 to 60

seconds. Use a teaspoon to spread a layer of chocolate over the top of each candy. Chill the candy once again to set up the chocolate.

8. Finally, remember to take the paper off the outside of the peanut butter cups before eating them.

Makes 12 candies.